

## COMMERCIAL VERTICAL MIXER **EMP-TS**

### Features

- ◆ Durable motor, 3-speed gear transmission and shift-on-the fly controls give you maximum control.
- ◆ The motor is totally enclosed, permanently lubricated, and thermally protected for years of reliable use.
- ◆ Fully sealed, heat treated carbon steel gears offer smooth, quiet operation.
- ◆ Lever-action bowl lift is easy to operate and self locking in top position.
- ◆ Spiral dough hook, flat batter beater and wire whip are all standard.
- ◆ Bowl guard with magnetic lock prevents the unit from running if guard is open.
- ◆ Overload Switch on all mixers prevents motor burn-out.
- ◆ All switches are moisture resistant for clean operation.
- ◆ 220 Volt / 3 Phase Electric Standard - Additional Voltages available on request.

### Options & Accessories

- ◆ #12 P.T.O. Hub for a wide range of accessories.
- ◆ Bowl Warmer Accessory
- ◆ Single Phase motor options available.



### Reliability is in the Mix!

Introducing the *Empire TS Vertical Mixer*. These all-purpose planetary mixers use an orbital mixing action to gently and consistently blend, mix or aerate ingredients with exceptional results. The heat treated carbon steel gears efficiently delivers energy at all three speeds. Perfect for a wide variety of applications from breads to batters, sweet to savory - the *Empire TS Vertical Mixer* is sure to be at home in your bakery, pizzeria, restaurant, commissary, supermarket and more!

Each *TS Vertical Mixer* comes standard with a stainless steel bowl, flat beater, spiral dough hook, and wire whip. The stainless steel wire bowl guard opens easily for ingredient access. The magnetic bowl guard lock prevents the mixer from running if the guard is opened or the bowl is lowered. All switches are moisture resistant, and each unit comes with an overload switch to protect the motor and guarantee you years of reliable service.

# Technical Data

## COMMERCIAL VERTICAL MIXER EMP-TS

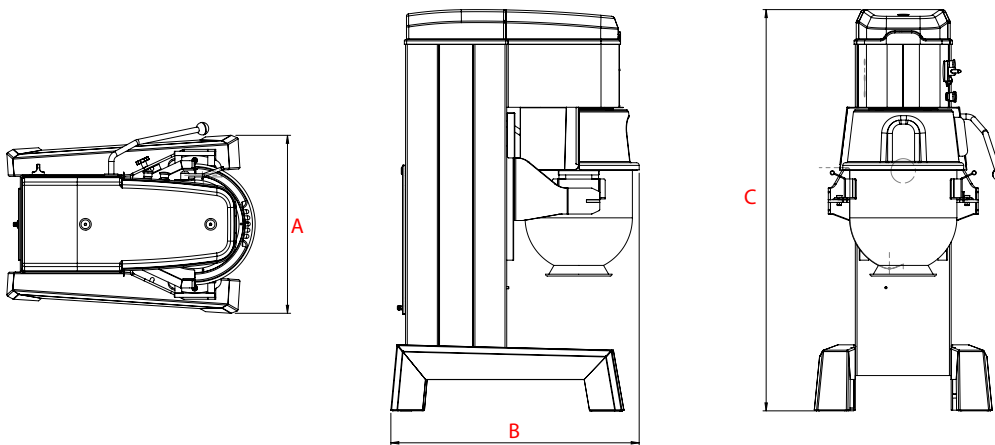
All Models 220V 3-Phase 60 Cycle (Other voltages available)

Model	Dimensions			Bowl Volume	Mixing Speed			Weight	Power	
	Width (A)	Depth (B)	Height (C)		I	II	III		Kw	Amps
	in	in	in		r.p.m.	r.p.m.	r.p.m.			
EMP-TS-40	26.3	36.7	59.3	40	34	68	136	620	1.5	10.0
EMP-TS-60	27.9	37.0	61.5	60	34	68	136	700	3.0	18.0
EMP-TS-80	28.6	37.5	61.7	80	34	68	136	715	5.5	36.0

### Mixing Capacities

Product	Mixing Attachment	Speed	EMP-TS-40	EMP-TS-60	EMP-TS-80
Pizza Dough (50% AR)	Dough Hook	1st Only	40 lbs	70 lbs	90 lbs
Pizza Dough (60% AR)	Dough Hook	1st Only	50 lbs	70 lbs	100 lbs
Heavy Bread Dough (55% AR)	Dough Hook	1st Only	40 lbs	70 lbs	80 lbs
Bread and Roll Dough (60% AR)	Flat Beater	1st Only	60 lbs	80 lbs	90 lbs
Raised Donut Dough (65% AR)	Dough Hook	1st & 2nd	25 lbs	60 lbs	80 lbs
Cake	Flat Beater	All Speeds	40 lbs	60 lbs	90 lbs
Pie Dough	Flat Beater	All Speeds	35 lbs	50 lbs	70 lbs
Whipped Cream	Wire Whip	All Speeds	9 qts.	12 qts	16 qts
Egg Whites	Wire Whip	All Speeds	1 ¾ qts	2 qts	2 qts
Icing, Fondant	Flat Beater	All Speeds	25 lbs	36 lbs	60 lbs

\* **Please Note:** Mixer capacities provided are an estimate only. Actual capacities will vary based on specific hydration, consistency, temperature and other factors. Estimates provided assume flour and water at room temperature (70°) at Absorption Rates (AR) provided.



#### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510  
 1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com